JOURNAL OF MILK AND FOOD TECHNOLOGY

Index To Volume 31

AUTHOR INDEX

ANDERSON, E. O., challenges facing sanitarians in Pakistan and India, 215

BARELA, G., (see Morrison, 263)

BARNARD, SIDNEY E., northeast milking equipment standards, 211

BEAHM, R. B., instrumentation for improved sanitation in food industry: present and future, 180

BOTHAST, R. J., improved procedures for meat sanitation, 340

BRADLEY, R. L., JR., effect of dieldrin on acid development during manufacture of Cheddar cheese, 202

BRAUND, DARWIN G., pesticides and the milk supply, 83

BRYAN, FRANK L., what the sanitarian should know about staphylococci and salmonellae in non-dairy products. I. staphylococci, 110; II. salmonellae, 131

CAHILL, V. R., (see Bothast, 340)

CAMPBELL, J. E., (see Lewis, 78)

CAVANAUGH, VERNE, Indiana farm methods committee 1966-67 report on mastitis elimination, 151

CLARK, W. S., JR., (see Hartley, 388)

CROWDER, FRANCES M., food service employee training via educational television, 1

CUSTER, C. S., (see Vanderzant, 302)

DICKERSON, R. W., (see Read, 73)

DILL, C. W., (see Vanderzant, 278)

DILLMAN, WALTER F., (see Hankin, 141, 165)

EAGAN, HUGH E., role of National Communicable Disease Center in sanitarian's program, 10

ERDMAN, ILMAR E., (see Pivnick, 198)

FENTON, F. E., standards for manufacture of frozen deserts recommended by the U. S. Department of Agriculture for adoption by state regulatory agencies, 204

FINLEY, R. D., storage stability of commercial milk, 382

FLIEG, WILLIAM, JR., potentials of freeze drying, 251

FRAZIER, W. C., short-time membrane filter method for estimating numbers of bacteria, 177

GARNER, R. G., food industry developments in the future, 101

GEWESSLER, FRANZ, sanitation in Austrian milk supply, 34

GNEISER, D. F., (see Frazier, 177)

GRIMES, GEORGE, (see Gewessler, 34)

HALL, H. E., (see Lewis, 78)

HANKIN, LESTER, quality control of milk production by means of the cytochrome oxidase test, 165; rapid test to find "potentially" psychrophilic organisms in pasteurized dairy products, 141

HARGROVE, R. E., (see Finley, 382)

HARLEY, J. C., bacterial test results of raw milks as a measure of farm conditions, 388; bacteriological methods for evaluation of raw milk quality—a review, 315

HARMON, L. G., (see Kim, 97)

HILBERT, MORTON S., public health training for sanitarians, 5

HUHTANEN, C. N., incubation temperatures and raw milk bacterial counts, 154

IGLEHART, CHARLES C., solid waste disposal, 37

IJCHI, KOSUKE, (see Kaufman 269, 310)

JOHNS, C. K., combatting milksthone on dairy farm equipment, 21; milk sanitation "down under," 52

JOPKE, WALTER H., microbiology of restaurant-cafeteria prepared foods, 393

KAUFMAN, V. F., flow characteristics in holding tubes of commercial egg pasteurizers, 269; test methods for measuring minimum holding times in continuous egg pasteurizers, 310

KEEL, J. E., improving bacteriological quality of chicken fryers, 377

KIM, S. C., effect of insecticide residues on growth and fermentation ability of lactic culture organisms, 97

KOSIKOWSKI, FRANK V., problems of milk and imitation milk, 174

KRUEGER, W. F., (see Vanderzant, 65)

LADANYI, P. A., (see Morrison, 233); sanitary survey of ice, ice manufacture and vending units, 253

LANGLOIS, B. E., keeping quality of dairy products obtained at retail outlets, whipping cream and half and half, 274

LEWIS, K. H., food protection research in public health service, 78

LI, C. F., (see Bradley, 202)

MANZATIUK, STEPHANIE, (see Pivnick, 198)

MARTH, E. H., (see Subramanian, 323)

MARTIN, J. H., bacteriological quality of soft-serve frozen desserts, 31

MITTEN, H. L., JR., what the sanitarian should know about ultra-high temperature pasteurization, 207

MORRISON, S. M., (see Ladanyi, 253); sanitary survey of ice, Denver on-the-premise ice dispensers, 363

MURDOCK, D. K., sanitation problems in the production of frozen citrus concentrate, 245

MYHR, A. N., presidential address, 297

NICKELSON, R., (see Vanderzant, 278)

OCKERMAN, H. W., (see Bothast, 340)

OLSON, JOSEPH C., JR., microbiological considerations in light of todays food processing operation, 335

PARMELEE, C. E., (see Keel, 377)

PELROY, GRETCHEN A., effect of storage temperature on microflora of irradiated and non-irradiated vacuum packaged petrale sole fillets, 231

PERKINS, ROY R., Memphis abnormal milk program, 283

PERNICE, ALBERT R., (see Hankin, 165)

PIVNICK, HILLIARD, growth of food poisoning bacteria on barbecued chicken, 198

POMMIER, EUGENE, (see Pivnick, 198)

POSTLE, D. S., (see Ward, 171)

POWERS, JOHN J., sanitarian's responsibility in meat and poultry production and processing, 38

PUTNAM, GEORGE W., (see Kaufman, 269, 310)

RANDOLPH, H. E., (see Richter, 289)

READ, R. B., (see Lewis, 78); time-temperature standards for the ultra-high temperature pasteurization of grade A milk and milk products by plate heat exchange, 73

REINBOLD, G. W., (see Hartley, 315, 388)

RICHTER, R. L., factors affecting the Wisconsin Mastitis test, 289

RILEY, JAMES R., (see Jopke, 393)

ROBERTS, R. E., (see Martin, 31)

RUDNICK, A. W., JR., (see Langlois, 274; Richter, 289)

SCHEIBNER, R. A., food and feed tolerances for pesticides, 242

SCHULTZE, W. D., eyepiece reticles for use in direct microscopic somatic cell count method, 344

SEMAN, JOHN P., JR., (see Pelroy, 231)

SHEURING, J. J., (see Martin, 31)

SMITH, A. C., effect of filling temperatures of milk on keeping quality of the product, 306

SPEER, JOHN F., national labeling committee's new labeling guidelines, 148

Subcommittee on Screening test, National Mastitis Council, direct microscopic somatic cell count in milk, 350

JOURNAL OF MILK AND FOOD TECHNOLOGY

Index To Volume 31

AUTHOR INDEX

ANDERSON, E. O., challenges facing sanitarians in Pakistan and India, 215

BARELA, G., (see Morrison, 263)

BARNARD, SIDNEY E., northeast milking equipment standards, 211

BEAHM, R. B., instrumentation for improved sanitation in food industry: present and future, 180

BOTHAST, R. J., improved procedures for meat sanitation, 340

BRADLEY, R. L., JR., effect of dieldrin on acid development during manufacture of Cheddar cheese, 202

BRAUND, DARWIN G., pesticides and the milk supply, 83

BRYAN, FRANK L., what the sanitarian should know about staphylococci and salmonellae in non-dairy products. I. staphylococci, 110; II. salmonellae, 131

CAHILL, V. R., (see Bothast, 340)

CAMPBELL, J. E., (see Lewis, 78)

CAVANAUGH, VERNE, Indiana farm methods committee 1966-67 report on mastitis elimination, 151

CLARK, W. S., JR., (see Hartley, 388)

CROWDER, FRANCES M., food service employee training via educational television, 1

CUSTER, C. S., (see Vanderzant, 302)

DICKERSON, R. W., (see Read, 73)

DILL, C. W., (see Vanderzant, 278)

DILLMAN, WALTER F., (see Hankin, 141, 165)

EAGAN, HUGH E., role of National Communicable Disease Center in sanitarian's program, 10

ERDMAN, ILMAR E., (see Pivnick, 198)

FENTON, F. E., standards for manufacture of frozen deserts recommended by the U. S. Department of Agriculture for adoption by state regulatory agencies, 204

FINLEY, R. D., storage stability of commercial milk, 382

FLIEG, WILLIAM, JR., potentials of freeze drying, 251

FRAZIER, W. C., short-time membrane filter method for estimating numbers of bacteria, 177

GARNER, R. G., food industry developments in the future, 101

GEWESSLER, FRANZ, sanitation in Austrian milk supply, 34

GNEISER, D. F., (see Frazier, 177)

GRIMES, GEORGE, (see Gewessler, 34)

HALL, H. E., (see Lewis, 78)

HANKIN, LESTER, quality control of milk production by means of the cytochrome oxidase test, 165; rapid test to find "potentially" psychrophilic organisms in pasteurized dairy products, 141

HARGROVE, R. E., (see Finley, 382)

HARLEY, J. C., bacterial test results of raw milks as a measure of farm conditions, 388; bacteriological methods for evaluation of raw milk quality—a review, 315

HARMON, L. G., (see Kim, 97)

HILBERT, MORTON S., public health training for sanitarians, 5

HUHTANEN, C. N., incubation temperatures and raw milk bacterial counts, 154

IGLEHART, CHARLES C., solid waste disposal, 37

IJCHI, KOSUKE, (see Kaufman 269, 310)

JOHNS, C. K., combatting milksthone on dairy farm equipment, 21; milk sanitation "down under," 52

JOPKE, WALTER H., microbiology of restaurant-cafeteria prepared foods, 393

KAUFMAN, V. F., flow characteristics in holding tubes of commercial egg pasteurizers, 269; test methods for measuring minimum holding times in continuous egg pasteurizers, 310

KEEL, J. E., improving bacteriological quality of chicken fryers, 377

KIM, S. C., effect of insecticide residues on growth and fermentation ability of lactic culture organisms, 97

KOSIKOWSKI, FRANK V., problems of milk and imitation milk, 174

KRUEGER, W. F., (see Vanderzant, 65)

LADANYI, P. A., (see Morrison, 233); sanitary survey of ice, ice manufacture and vending units, 253

LANGLOIS, B. E., keeping quality of dairy products obtained at retail outlets, whipping cream and half and half, 274

LEWIS, K. H., food protection research in public health service, 78

LI, C. F., (see Bradley, 202)

MANZATIUK, STEPHANIE, (see Pivnick, 198)

MARTH, E. H., (see Subramanian, 323)

MARTIN, J. H., bacteriological quality of soft-serve frozen desserts, 31

MITTEN, H. L., JR., what the sanitarian should know about ultra-high temperature pasteurization, 207

MORRISON, S. M., (see Ladanyi, 253); sanitary survey of ice, Denver on-the-premise ice dispensers, 363

MURDOCK, D. K., sanitation problems in the production of frozen citrus concentrate, 245

MYHR, A. N., presidential address, 297

NICKELSON, R., (see Vanderzant, 278)

OCKERMAN, H. W., (see Bothast, 340)

OLSON, JOSEPH C., JR., microbiological considerations in light of todays food processing operation, 335

PARMELEE, C. E., (see Keel, 377)

PELROY, GRETCHEN A., effect of storage temperature on microflora of irradiated and non-irradiated vacuum packaged petrale sole fillets, 231

PERKINS, ROY R., Memphis abnormal milk program, 283

PERNICE, ALBERT R., (see Hankin, 165)

PIVNICK, HILLIARD, growth of food poisoning bacteria on barbecued chicken, 198

POMMIER, EUGENE, (see Pivnick, 198)

POSTLE, D. S., (see Ward, 171)

POWERS, JOHN J., sanitarian's responsibility in meat and poultry production and processing, 38

PUTNAM, GEORGE W., (see Kaufman, 269, 310)

RANDOLPH, H. E., (see Richter, 289)

READ, R. B., (see Lewis, 78); time-temperature standards for the ultra-high temperature pasteurization of grade A milk and milk products by plate heat exchange, 73

REINBOLD, G. W., (see Hartley, 315, 388)

RICHTER, R. L., factors affecting the Wisconsin Mastitis test, 289

RILEY, JAMES R., (see Jopke, 393)

ROBERTS, R. E., (see Martin, 31)

RUDNICK, A. W., JR., (see Langlois, 274; Richter, 289)

SCHEIBNER, R. A., food and feed tolerances for pesticides, 242

SCHULTZE, W. D., eyepiece reticles for use in direct microscopic somatic cell count method, 344

SEMAN, JOHN P., JR., (see Pelroy, 231)

SHEURING, J. J., (see Martin, 31)

SMITH, A. C., effect of filling temperatures of milk on keeping quality of the product, 306

SPEER, JOHN F., national labeling committee's new labeling guidelines, 148

Subcommittee on Screening test, National Mastitis Council, direct microscopic somatic cell count in milk, 350

SUBRAMANIAN, C. S., multiplication of *Salmonella typhimurium* in skimmilk with and without added hydrochloric, lactic, and citric acids, 323
THOMPSON, H. E., JR., (see Read, 73); reports on interstate milk shippers conference, 106
TURNER, GEORGE M., economic facilities for milk production, 243
VANDERZANT, CARL, interactive inhibitory activities among certain psychrotrophic bacteria from dairy foods, 302; oxidase reaction in relation to flavor quality of grade A pasteurized milk, 278; variations in diluent and dilution procedure on survival of *Pseudomonas* species grown in various media, 65
VEDAMUTHU, E. R., (see Hartley, 315, 388)
WARD, G. E., preparation and titration of crude staphylococcal *beta* hemolysin for use in T. K. T. medium, 171
WARREN, H. B., (see Finley, 382)
WHITEHEAD, DICK, B., position of IAMFES on extension of 3-A standards to food processing equipment, 45
WHITTLESTONE, W. G., effects of milking machines on the quality of milk 74

SUBJECT INDEX

Bacteria
- acid development in milk containing dieldrin, 202
- consideration in food processing, 335
- food poisoning in barbecued chicken, 198
- growth and activity of lactics affected by pesticides, 97
- growth of salmonellae in acidified milks, 323
- in
  - citrus concentrates, 245
  - half-and-half, 274
  - hamburger, 281
  - ice, 253, 263
  - imitation milk, 174
  - irradiated fish, 231
  - meat and poultry products, 38, 281, 340, 377
  - milk, 78, 154, 382, 388
  - restaurant food, 393
  - soft-serve frozen desserts, 31
  - whipping cream, 274
- inhibitory action of psychrotrophs, 302
- numbers as determined by membrane filter, 177
- pschrophiles, test for, 141
- salmonellae in non-dairy products, 131
- staphylococci in non-dairy products, 110
- survival of *Pseudomonas* as affected by diluent and dilution, 65

Bacteriological methods
- effect of diluent and dilution procedure on survival of *Pseudomonas*, 65
- for evaluation of milk production conditions, 315, 388
- for testing restaurant food, 393
- incubation temperature affects plate count results, 154
- membrane filter method to determine numbers, 177
- oxidase test, 141, 165, 278
- staphylococcal *beta* hemolysin, preparation of, 171
- Wisconsin Mastitis Test, factors affecting, 289

Botulinus organism, in meat and poultry products, 38
Citrus products, sanitation in production of frozen concentrates, 245
Cream, keeping quality of whipping, 274
Dairy farm, combatting milkstone on equipment, 21
Direct microscopic somatic cell count
- eyepiece reticle for use in, 344
- method for, 350

Eggs
- flow in pasteurizer holding tubes, 269
- measuring holding time in pasteurizers, 310

Equipment
- dry milk products packaging, 366
- extension of 3-A standards to food processing, 45
- for improved sanitation, 180
- milk and milk handling, practices for, 355
- Northeast standards for milking, 211

Fish, microflora of irradiated and non-irradiated sole, 231
Food-borne disease organisms
- botulism, in meat and poultry products, 38
- perfringens
  - growth in barbecued chicken, 198
  - in meat and poultry products, 38
  - inrestaurant food, 395
- research in Public Health Service, 78
- salmonellae
  - growth in acidified milks, 323
  - growth in barbacued chicken, 198
  - in meat and poultry products, 38
  - in non-dairy products, 131
  - in restaurant food, 395
- staphylococci
- growth in barbacued chicken, 198
  - in meat and poultry products, 38
  - in non-dairy products, 110
  - in restaurant food, 395

Food industry
- future developments, 101
- instrumentation for improved sanitation in, 180
- microbiological considerations in, 335

Food service industry
- employee training using T. V., 1
- microbiology of restaurant food, 393

Freeze drying, potentials of, 251
Frozen food
- bacteriological quality of soft-serve frozen dessert, 31
- citrus concentrate, 245
- standards for frozen dessert, 204

Half and half, keeping quality of, 274
IAMFES
- affiliate officers, list, 120
- affiliate programs
  - California, 24
  - Connecticut, 161
  - Illinois, 57
  - Indiana, 24, 151
  - Kansas, 26
  - Kentucky, 57, 123, 161, 400
  - Minnesota, 373
  - Missouri, 161, 192
  - New York, 24
  - Ontario, 25, 122, 161
  - Virginia, 124, 161
  - Washington, 24, 372
  - Wisconsin, 23
- annual meeting
  - presidential address, 297
  - program of, 187
  - report of, 327
  - resolutions adopted at, 327
- awards
  - announcement of, 22, 397
  - citation award, 374
  - honorary life memberships, 331
  - sanitarian award, 374

committee reports
ad hoc merger, 292
dairy farm methods, 16, 47, 89
education and professional development, 125
environmental health, 25
food equipment sanitary standards, 58
journal management, 126
3-A symbol council, 160
list of committees, 219
offices, nominations for, 87
position of on extension of 3-A standards, 45
presidential address, 55th annual meeting, 297
report of editor, 332
report of executive secretary, 125, 333
Ice
sanitary condition of manufacture and vending units, 253
sanitary condition of on-premise dispensers, 263
Imitation milk, problems of, 174
In memoriam
Bauer, J. George, 193
Dixon, William J., 194, 258
Fuchs, Abraham W., 258
Halloran, Charles, 259
Levowitz, David, 125
Moore, Albert V., 61
Nageotte, Guy J., 258
Interstate milk shipper's conference, report of, 116
Labeling, national committee's guidelines, 148
Letter to editor
hamburger quality in Waterloo, Iowa, 281
response from a researcher, 370
response from a statistician, 370
statistics, research, and bacteria in milk, 369
your voice in National Mastitis Council, 371
Mastitis
direct microscopic cell count, eyepiece reticle, 344
direct microscopic somatic cell count method, 350
Memphis program, 283
staphylococcal *beta* hemolysin, preparation of, 171
what dairymen should know about, 237
Wisconsin test, factors affecting, 289
Meat
hamburger quality, 281
salmonellae in, 131
sanitarian's responsibility in processing of, 38
sanitation, improved procedures for, 340
staphylococci in, 110
Milk
abnormal, Memphis program for, 283
acid development in dieldrin contaminated, 202
bacterial counts and farm conditions, 388
bacterial counts and incubation temperature, 154
direct microscopic somatic cell count method, 350
facilities for production of, 243
filling temperature and keeping quality, 306
growth of salmonellae in acidified, 323
imitation products, 174
keeping quality of products, 165, 274, 306
oxidase reaction and flavor of pasteurized, 278
pesticides in, effect on lactic fermentation, 97, 202
production conditions evaluated by bacterial tests, 315
quality affected by milking machine, 74
quality control of using oxidase test, 165
sanitation
in an Austrian supply, 31
in Australia and New Zealand, 52
research, 78
storage stability, 382
ultra-high temperature pasteurization of, 72, 382
Milkstone, combatting on dairy farm equipment, 21
Milking machine, effect on milk quality, 74
Packaging, future development, 101
Pasteurization
flow characteristics of egg in holding tube, 269
measuring minimum holding time of egg, 310
storage stability of UHT treated milk, 382
test for psychrophiles in pasteurized dairy products, 141
ultra high temperature, 207
ultra high temperature for milk and milk products, 72
Pesticides
effect on acid development in milk, 97, 202
residues in foods, 13
residues in milk, 83
tolerances for in food and feed, 242
Poultry
fryers, improving quality of, 377
growth of food poisoning bacteria in, 198
salmonellae in, 131
sanitarian's responsibility in processing of, 38
staphylococci in, 110
Public health
food protection research, 78
growth of food poisoning bacteria in barbecued chicken, 198
growth of salmonellae in acidified milks, 323
meat and poultry products and, 38
microbiology of restaurant food, 393
National Communicable Disease Center's role in sanitarian's program 10
salmonellae in non-dairy products, 133
staphylococci in non-dairy products, 110
training for sanitarians, 5
Salmonellae
growth in acidified milks, 323
growth in barbecued chicken, 198
in meat and poultry products, 38
in non-dairy products, 133
in restaurant food, 393
Sanitarians
challenges for in Pakistan and India, 215
public health training for, 5
responsibility in meat and poultry processing, 38
role of National Communicable Disease Center in programs of, 10
Sanitation
dairy farm equipment, 21
future development, 101
improved through instrumentation, 180
improving quality of chicken fryers, 377
in
an Austrian milk supply, 34
Australia and New Zealand, 52
food processing operations, 335
ice manufacturing and vending units, 253
meat production, improved procedures, 340
on-premise ice dispenses, 263
production of citrus concentrate, 245
microbiology of restaurant food, 393
Standards
for frozen desserts, 204
Northeast, for milking equipment, 211
Staphylococci
beta hemolysin, preparation of, 171
growth in barbecued chicken, 198

in meat and poultry products, 38
in non-dairy products, 110
inrestaurant food, 393
Television, educational to train food service employees, 1
3-A sanitary standards
dry milk products packaging equipment, 366
milking and milk handling equipment, 355
position of IAMFES on extension of, 45
3-A sanitary standards, amendments
fittings and sanitary lines, 146
milk and milk products filter, 119
3-A symbol council, holders of authorization, 84, 286
Training
food service employees, 1
National Communicable Disease Center for sanitarian, 10
public health for sanitarians, 5

CONTENTS, VOLUME 31

JANUARY (NO. 1)

Food Service Employee Training Via Educational Television. *Francis M. Crowder* ---- 1
Public Health Training For Sanitarians. *Morton S. Hilbert* 1
The Role of the Public Health Service's National Communicable Disease Center in the Sanitarian's Program. *Hugh E. Eagan* ---- 10
Pesticide Residues in Food ---- 13
Report of Committee on Dairy Farm Methods, 1966-1967 16
Combatting Milkstone on Dairy Farm Equipment. *C. K. Johns* ---- 21
Association Affairs ---- 22
News and Events ---- 26
Instructions to Contributors ---- IV

FEBRUARY (NO. 2)

Bacteriological Quality of Soft-Serve Frozen Desserts. *J. H. Martin, R. E. Roberts, and J. J. Sheuring* ---- 31
Sanitation in an Austrian Milk Suply. *Franz Gewessler and George M. Grimes* ---- 34
The Sanitarian's Responsibility in Meat and Poultry Production and Processing. *John J. Powers* ---- 38
The Position of IAMFES on Extension of 3-A Standards to Food Procesing Equipment. *Dick B. Whitehead* ---- 45
Report of Committee on Dairy Farm Methods, 1966-1967 47
Milk Sanitation "Down Under." *C. K. Johns* ---- 52
Association Affairs ---- 57
News and Events ---- 60

MARCH (NO. 3)

Effect of Certain Variations in Diluent and Dilution Procedure on Survival of Pseudomonas Species Grown in Various Meda. *Carl Vanderzant and W. F. Krueger* 65
Time-Temperature Standards for the Ultra High Temperature Pasteurization of Grade A Milk and Milk Products by Plate Heat Exchange. *R. B. Read, Jr., R. W. Dickerson, Jr., and H. E. Thompson, Jr.* ---- 72
Effects of Milking Machines on the Quality of Milk. *W. G. Whittlestone* ---- 74
Food Protection Research in the Public Health Service. *K. H. Lewis, J. E. Campbell, H. E. Hall, and R. B. Read, Jr.* ---- 78
Holders of 3-A Symbol Council Authorizations on February 20, 1968 ---- 84
Association Affairs ---- 87
Report of Committee on Dairy Farm Methods, 1966-1967 89
News and Events ---- 93

APRIL (NO. 4)

Effect of Insecticide on Growth and Fermentation Ability of Lactic Culture Organisms. *S. C. Kim and L. G. Harmon* ---- 97
Food Industry Developments in the Future. *R. G. Garner* 101
What the Sanitarian Should Know About Staphylococci and Salmonellae in Non-Dairy Products. I. Staphylococci. *Frank L. Bryan* ---- 110
Report on the Interstate Milk Shippers Conference. *Harold E. Thompson, Jr.* ---- 116
Amendment to 3-A Sanitary Standards for Milk and Milk Products Filters Using Disposable Filter Media ---- 119
Affiliates of IAMFES ---- 120
News and Events ---- 127

MAY (NO. 5)

What the Sanitarian Should Know About Staphylococci and Salmonellae in Non-Dairy Products. II. Salmonellae. *Frank L. Bryan* ---- 131
A Rapid Test to Find "Potentially" Psychrophilic Organisms in Pasteurized Dairy Products. *Lester Hankin and Walter F. Dillman* ---- 141
Supplement No. 7 To Sanitary Standards for Fittings Used on Milk and Milk Products Equipment and Used on Sanitary Lines Conducting Milk and Milk Products 146
The National Labeling Committee's New Labeling Guidelines. *John F. Speer* ---- 148
Indiana Farm Methods Committee 1966-67 Report on Mastitis Elimination. *Verne Cavanaugh* ---- 151
Incubation Temperatures and Raw Milk Bacterial Counts. *C. N. Huhtanen* ---- 154
Association Affairs ---- 160
News and Events ---- 162

JUNE (NO. 6)

Quality Control of Milk Production by Means of the Cytochrome Oxidase Test. *Lester Hankin, Albert R. Pernice, and Walter F. Dillman* ---- 165
Preparation and Titration of Crude Staphylococcal Beta Hemolysin for Use in T. K. T. Medium. *G. E. Ward and D. S. Postle* ---- 171
The Problems of Milk and Imitation Milk. *Frank V. Kosikowski* ---- 174
Short-time Membrane Filter Method for Estimation of Numbers of Bacteria. *W. C. Frazier and D. F. Gneiser* ---- 177
Instrumentation for Improved Sanitation in the Food Industry: Present and Future. *R. B. Beahm* ---- 180
Association Affairs ---- 187
News and Events ---- 195

JULY (NO. 7)

Growth of Food Poisoning Bacteria on Barbecued Chicken. *Hilliard Pivnick, Ilmar E. Erdman, Stephanie Manzatiuk, and Eugene Pommier* ---- 198
The Effect of Dieldrin on Acid Development during Manufacture of Cheddar Cheese. *R. L. Bradley, Jr. and C. F. Li* ---- 202
Standards for the Manufacture of Frozen Desserts Recommended by the U. S. Department of Agriculture for Adoption by State Regulatory Agencies. *F. E. Fenton* 204
What the Sanitarian Should Know About Ultra-High Temperature Pasteurization. *H. L. Mitten, Jr.* ---- 207
Northeast Milking Equipment Standards. *Sidney E. Barnard* ---- 211

Challenges Facing Sanitarians in Pakistan and India. *E. O. Anderson* ---215
Association Affairs ---219
News and Events ---225

AUGUST (NO. 8)

Effects of Storage Temperature on the Microflora of Irradiated and Non-irradiated Vacuum-Packaged Petrale Sole Fillets. *Gretchen A. Pelroy and John P. Seman, Jr.* ---231
What Dairymen Should Know About Mastitis. *Education Committeer, National Mastitis Council, Inc.* ---237
Food and Feed Tolerances for Pesticides. *R. A. Scheibner* ---242
Economic Facilities for Milk Production. *George M. Turner* ---243
Sanitation Problems in the Production of Frozen Citrus Concentrate. *D. I. Murdock* ---245
The Potentials of Freeze Drying. *William Flieg, Jr.* ---251
A Sanitary Survey of Ice. I. Ice Manufacture and Vending Units. *P. A. Ladanyi and S. M. Morrison* ---253
Association Affairs ---258
News and Events ---260

SEPTEMBER (NO. 9)

A Sanitary Survey of Ice. II. Denver On-The-Premise Ice Dispenser. *S. M. Morrison, G. Barela, and P. A. Ladanyi* ---263
Flow Characteristics in Holding Tubes of Commercial Egg Pasteurizers. *V. F. Kaufman, K. Ijichi, and G. W. Putnam* ---269
Keeping Quality of Dairy Products Obtained at Retail Outlets. II. Whipping Cream and Half and Half. *B. E. Langlois and A. W. Rudnick* ---274
The Oxidase Reaction in Relation to Flavor Quality of Grade A Pasteurized Milk. *C. Vanderzant, R. Nickelson and C. W. Dill* ---278
Letter to the Editor ---281
The Memphis Abnormal Milk Program. *Roy R. Perkins*---283
Holders of 3-A Symbol Council Authorizations on August 20, 1968 ---286
Factors Affecting the Wisconsin Mastitis Test. *R. L. Richter, H. E. Randolph, and A. W. Rudnick, Jr.* ---289
Association Affairs ---292
News and Events ---294

OCTOBER (NO. 10)

Presidential Address. *A. N. Myhr* ---297
Interactive Inhibitory Activities Among Certain Psychrotrophic Bacteria From Dairy Foods. *Carl Vanderzant and C. S. Custer* ---302
The Effect of Filling Temperatures of Milk on the Keeping Quality of the Product. *A. C. Smith* ---306
Test Methods for Measuring Minimum Holding Times in Continuous Egg Pasteurizers. *Vern F. Kaufman, George W. Putnam, and Kosuke Ijichi* ---310
Bacteriological Methods for Evaluation of Raw Milk Quality—A Review. I. Use of Bacterial Tests to Evaluate Production Conditions. *J. C. Hartley, G. W. Reinbold, and E. R. Vedamuthu* ---315
Multiplication of *Salmonella typhimurium* in Skimmilk With and Without Added Hydrochloric, Lactic, and Citric Acids. *C. S. Subramanian and E. H. Marth*---323
Fifty-Fifth Annual Meeting of IAMFES ---327
Honorary Life Membership go to M. P. Baker and W. C. Frazier ---331
Association Affairs ---332
News and Events ---334

NOVEMBER (NO. 11)

Microbiological Considerations in Light of Today's Food Processing Operations. *Joseph C. Olson, Jr.* ---335
Improved Procedures for Meat Sanitation. *R. J. Bothast, H. W. Ockerman, and V. R. Cahill* ---340
Design of Eyepiece Reticles for Use in the Direct Microscopic Somatic Cell Count Method. *W. D. Schultze*-344
Direct Microscopic Somatic Cell Count in Milk. *Subcommittee on Screening Test, National Mastitis Council*--350
3-A Accepted Practices for the Design, Fabrication and Installation of Milking and Milk Handling Equipment-355
3-A Sanitary Standards for Equipment for Packaging Dry Milk and Dry Milk Products ---366
Letters to the Editor ---369
Association Affairs ---372
Olson and Saunders Receive Sanitarians and Citation Awards ---374
News and Events ---375

DECEMBER (NO. 12)

Improving the Bacteriological Quality of Chicken Fryers. *J. E. Keel and C. E. Parmelee* ---377
Storage Stability of Commercial Milk. *R. D. Finley, H. B. Warren and R. E. Hargrove* ---382
Bacterial Test Results of Grade-A Raw Milk Samples as a Measure of Farm Production Conditions. *J. C. Hartley, G. W. Reinbold, E. R. Vedamuthu, and W. S. Clark, Jr.* ---388
Microbiology of Restaurant-Cafeteria Prepared Food Dishes. *Walter H. Jopke and James R. Riley* ---393
Association Affairs ---397
News and Events ---401
Journal of Milk and Food Technology, Index to Volume 31 ---404